

Tier 4 - Makana Boutique Range Bordeaux Blend 2004

Veritas 2006 - Bronze

Calyon Trophy - Top 10 SA Bordeaux

This complex and elegant wine is filled with a variety of fruit, spices and well integrated oak on the nose. The full and round palate is also packed with black and red berry fruit and well supported by the ripe and subtle tannins.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 30% Merlot, 20% Cabernet Franc

winery : Cape First Wines

winemaker : Christo Versfeld

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 4.49 g/l pH : 3.85 ta : 5.01 g/l

type : Red wooded

pack : Bottle

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Top 10 Calyon Trophy award in 2005 for Bordeaux blends

ageing : Maturation potential: 6 - 7 years

in the vineyard : Soil type: Rocky Hutton soils

Age of vines: 11 years

Trellising: Three wire perold

Yield: Cabernet Sauvignon and Merlot 6 tons/ha, Cabernet Franc 3 tons/ha

Irrigation: Drippers

about the harvest: Picking date: Merlot and Cabernet franc - Beginning of March;

Cabernet Sauvignon - End March

Grape sugar: Cabernet Sauvignon - 26.7° Balling, Merlot - 25.8° Balling, Cabernet

franc - 25.5° Balling

Acidity: 6.1g/ltr

pH at harvest: 3.45 - 3.59

in the cellar : Fermentation temperature: 24 - 26°C

Grapes were destemmed, crushed and then cold soaked for 48 hours in fermentation tanks with regular pump-overs to keep the skins moist. To increase the concentration of the fruit and colour, 6 - 8% juice was taken off the skins. The juice was then inoculated and the pump-overs were increased to 4 times per day. The wine was allowed to ferment dry with more subtle and softer pump-overs at the end of fermentation. The wine was left on the skins for 4 more days after the completion of the fermentation process. The skins were pressed and the free run and press fraction were sent separately to the barrels for malolactic fermentation. The wine stayed in barrels for 18 months with 3 rackings during this period.

Wood ageing: 18 months in 300 ltr French oak barrels of which 40% were new.

